

[54] **NATURAL BEVERAGE POWDERS FROM DAHLIA EXTRACTS**[76] Inventors: **William A. Mitchell**, 175 Jacksonville Rd., Lincoln Park, N.J. 07035; **John L. A. Mitchell**, 108 Mattek, DeKalb, Ill. 60115; **Cheryl R. Mitchell**, 375 Northgate Dr., Apt. #2, Manteca, Calif. 95336[21] Appl. No.: **177,934**[22] Filed: **Aug. 13, 1980****Related U.S. Application Data**

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[51] Int. Cl.<sup>3</sup> ..... **A23B 4/04**[52] U.S. Cl. .... **426/466; 426/489; 426/584; 426/590; 426/593; 426/594; 426/597; 426/655**

[58] Field of Search ..... 426/466, 468, 469, 489, 426/580, 584, 590, 594, 596, 655, 593, 597, 518

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[57] **ABSTRACT**

This invention concerns the extraction of the water solubles of the dahlia tuber which contains aroma and flavor bodies and the concentration, drying, and roasting of these extracts to produce additional flavor bodies. The roasted and ground flavorsome beverage powders so produced can be used to make palatable beverages in hot or cold milk or water. Furthermore the above beverage powders can be blended in concentrations of 1 to 99% with the flavor powders of coffee, tea or cocoa to produce flavor powders that complement each other when used to make water or milk beverages. Another objective is to blend the dahlia flavor powders with sugar or sugar mixtures to make sweetened beverage powders. Such sweetened beverage powders can again be blended with the powders of coffee, tea or cocoa.

**10 Claims, No Drawings**